



Soups and starters

Hokkaido - pumpkin cream soup with pumpkin seed oil
and puff pastry stick 🍏^{A2,G,I}
6,90 EUR

Soljanka, sausage-soup with cream and baguette^{A2,G,L,2,3,4,10,7,8}
6,90 EUR

Salads

Small mixed salad with homemade dressing^J 🍏
6,90 EUR

Tomato salad with sheep cheese and baguette 🍏^{J,A2,G,2}
7,90 EUR

Cucumber salad with sour cream dip 🍏^G
6,90 EUR

Large colorful salad with homemade dressing and fried chicken breast strips
and baguette^{J,A2,L,10}
14,90 EUR

or

with fried beef fillet strips^{J,A2,L}
16,70 EUR

or

with fried halloumi cheese^{G,j,A2} 🍏
14,90 EUR

Starters, intermediate dishes

Ragout fin with cheese gratinated, with baguette  1,2,3,9,10,D,A2,F,G,I
8,80 EUR

“hot corner” warm roast pork and bread and Sauce  C,L,I,10
13,70 EUR

Pork schnitzel with fried egg on bread and salad garnish  7,10,A1,A2,C,G
16,90 EUR

Baked potato with sour cream on a colorful salad
with strips of house-pickled herb salmon  D,G,J
18,90 EUR

or

with fried chicken strips^J 
16,50 EUR

or

with fried halloumi cheese^{J,G} 
15,90 EUR

Vegetarian

Kohlrabi schnitzel with a hazelnut crust,
served with potato-pumpkin stacks and deep-fried arugla  C,G
17,50 EUR

Creamed mushrooms with fried bread dumpling  A2,G
15,90 EUR

Vegan

Vegan strips in a spice sauce with
Homemade red cabbage and jasmine rice 🍌🌟 A2,G,F
16,90 EUR



Vegan strips in a white wine sauce
With glazed grapes and jasmine rice 🍌🌟 F.8
16,90



Large salad with homemade dressing and fried vegan fillet strips
with baguette 🍌 F,A2,A,J
15,50 EUR



Fried or barbecued dishes

beef fillet steak with colored pepper and herb butter,
with fried potatoes and a small mixed salad 🌟 2,8,G,L
35,90 EUR

beef fillet steak with crispy bacon and baked
Blue cheese, served with wedges and herb dip and a small mixed salad 🌟
2,8,G,I,L
36,90 EUR

“grill plate”
beef and pork fillet, chicken breast, herb butter,
Comb of bacon, grilled sausages, horseradish,
Cauliflower and fried potatoes 2,3,8,L,G
27,90 EUR

*“Steak au four”
pork steak baked with ragout fin and cheese,
with buttered peas and croquettes^{2,3,4,7,10,D,F,G,I}
21,90 EUR*

*Pork escalope with cauliflower and potatoes^{4,7,A2,C}
20,90 EUR*

*Pork escalope with pommes frites
and a small mixed salad^{A2,C,10}
20,90 EUR*

*Braised beef cheeks with buttered carrots
and mashed potatoes^{G,I}
21,90 EUR*

*Beef roulade stuffed with bacon, onions and pickle,
with homemade red cabbage and dumplings ^{2,8,9,10,A2,L,J}
22,50 EUR*

*Cured beef tongue with buttered peas
and parsley Potatoes^{C,G, I}
19,90 EUR*

*Pork medaillions with Gorgonzola sauce
on tagliatelle^{A2,G}
18,90 EUR*

*Fried chicken breast with tomatoes, mozzarella
and pesto gratinated with herb rice and a small salad^G
18,90 EUR*

Venison

Roast venison from red deer with cranberry cream,
homemade apple red cabbage and wrap dumplings^{A2,C}
23,50 EUR

Roast wild boar from local forests with creamed savoy cabbage,
and homemade bread dumpling slices^{G,A2}
22,50 EUR

Fish

Fried pike-perch fillet on creamed savoy cabbage
and parsley potatoes ★^{2,5,7,8,D,G}
22,50 EUR

Steamed salmon fillet on zucchini- tomato - vegetables
with tagliatelle ★^{A2,G}
23,50 EUR

Home-pickled herb salmon with dill cream,
a small salad and potato-zucchini fritters^{A2,C,G}
17,90 EUR

Cold dishes, after 5:00 p.m.

„Mittelbacher Platte“

*Raw and cooked ham with horseradish, roast pork,
salami, soft and semi-hard cheese and a Rollmops,
colorfully garnished, various bread and butter,
plus a glass of Mittelbacher Prostelmacher liqueur ^{3,7,8,A1,A2,A4,A5,L,G,D}*
19,90 EUR

*Fine beef tatar with egg yolk, capers, fillet of anchovies,
with a different kind of bread and butter  ^{8,9,A1,A2,A4,A5,L,D,G}*
19,90 EUR

*“Sharp thing” cold roast pork with mustard, horseradish
and pickle on bread  ^{3,5,9,A1,A2,C,L,J}*
13,70 EUR

*Mixed cheeseboard, various sliced cheeses, fresh,
hand and red cheeses, Camembert, fig mustard, bread, butter  *
^{1,2,7,A1,A2,A4,A5,G,H2,H4,J}
17,20 EUR

We wish you a nice stay with a good appetite!



= not available as a senior portion



= vegetarian



= contains regional products



= vegan

Guests with food allergies, e.g. eggs, soy, mustard, celery, lupin, nuts, grains, fish, mollusks, etc. and those with allergies to approved additives in our dishes, can request a separate menu from our staff, which lists the allergens.